

CATERING BY DESIGN



PHOTO CREDIT SHELLY ANDERSON

Holiday MENU

Holiday

HORS D'OEUVRES

beef, lamb + buffalo

ADOBO SHORT RIB

sweet tomatillo relish, corn tortilla crisp / gf, df

REUBEN EGG ROLL

corned beef, swiss, saurkraut, wonton wrapper, thousand island

BEEF TENDERLOIN CROSTINI

medium rare sliced tenderloin, horseradish cream, fried caper

DIJON ENCRUSTED LAMB CHOP

new zealand lamb, panko bread crumb, mint aioli / gf, df

LAMB & WAFFLE

braised lamb, green harissa, couscous waffle, sweet pickled onion

PETITE CHIPOTLE CREAM MEATBALL

chipotle cream sauce *also contains poultry*

SMOKED BUFFALO SAUSAGE PASTRY

smoked buffalo sausage, cream cheese, pickled mustard seed, puff pastry

pork

BACON WRAPPED BACON

pork belly, applewood smoked bacon, fig orange marmalade / gf, df

HONEY CURED BACON WRAPPED DATE

stilton blue, smoked almond, local honey / gf, nuts

BACON TOMATO JAM TOAST POINT

triple cream brie, cinnamon raisin toast, thyme

poultry

CHICKEN POT PIE

chicken, diced carrot, celery, onion, herb gravy, savory tartlet

CHICKEN ALMOND BASTILLA

phyllo, cumin cilantro crema / nuts

TURKEY MEATBALL

bourbon sage gravy, cranberry chutney / gf, df

CHICKEN WAFFLE

orange syrup glazed fried chicken, rosemary cream cheese, mini waffle

SMOKED DUCK CROSTINI

fig orange marmalade, thyme / df



PHOTO CREDIT LAURA MURRAY



Holiday

HORS D'OEUVRES

seafood

AHI POKE WONTON

sushi grade ahi, soy, sesame oil, scallion, sesame seed / df

HONEY SMOKED SALMON ON RYE

pumpernickel rye toast, tarragon mustard, fennel frond / gf, df

PETITE SMOKED TROUT CAKE

green onion, caper, tarragon, lemon herb remoulade

MINI JUMBO LUMP CRAB CAKE

meyer lemon aioli / gf, df, shell

SALMON NACHO

smoked salmon, ginger creme fraiche, wasabi caviar, chive, wonton crisp

LEMON POACHED SHRIMP

sweet potato chip, micro green / gf, df, shell

PAN SEARED SCALLOP

lemon beurre blanc, thyme / gf, shell

vegetarian + vegan

SAVORY BEET MACARON

goat cheese / gf, v, nuts

BAKED BRIE + CHERRY PASTRY CUP

candied pecan, chive / v, nuts

SPINACH ARTICHOKE TARTLET

cashew cream cheese, phyllo cup / df, v, vg, nuts

ROASTED BUTTERNUT SQUASH

cranberry braised mustard seed / gf, df, v, vg

BEET CURED DEVILED EGG

crystallized fennel, micro green / gf

PETITE CHILE RELLENO

monterey jack, green chile, wonton purse, creamy salsa / v

RED PEPPER FALAFEL

parsley walnut pesto yogurt / v, nuts

PEAR TARTLET

phyllo, spiced pear compote, cambozola, spiced pecan / v, nuts

ARTICHOKE STUFFED PEPPADEW

cashew, goat cheese, micro / gf, v, nuts

CARAMELIZED ONION & GOUDA CROSTINI

bourbon jam, rye toast / v

CREAMY CHESTNUT SOUP SHOT

chive oil / gf, v

FOREST MUSHROOM TARTLET

shallot & blue cheese fondue, apple cider gastrique, micro green
apple salad / v



PHOTO CREDIT JENNA WREN PHOTOGRAPHY



Holiday STATIONS

HOLIDAY CASSOULET STATION

hearty cassoulets presented in cast iron enameled dutch ovens; self-service or chef-attended

TRADITIONAL DUCK AND SAUSAGE CASSOULET

duck confit, andouille sausage, bacon, cannolini beans, tomato /gf, df

WINTER VEGETABLE CASSOULET

sweet potato, butternut squash, black beans, mushrooms / gf, df, v, vg

MOROCCAN SHRIMP TAGINE

tomato, chickpea, saffron, sweet pepper / gf, df, shell

WINTER ENDIVE SALAD

mixed greens, pear, pomegranate jewel, shaved parmesan, lemon shallot vinaigrette / gf, v

RUSTIC FRENCH BREAD / v

CARAMELIZED ONION BUTTER BOARD

salted butter, balsamic caramelized onion, basil, thyme, honey / gf, v

HOLIDAY EMPANADAS STATION

served with jicama & cabbage slaw, chimichurri, avocado lime crema, chipotle aioli

ARGENTINE BEEF

ground beef, green olives, raisin, paprika, cinnamon / df

ROAST TURKEY

mashed potato, sage gravy, cranberry chutney

PUMPKIN RICOTTA

braised kale, dried cranberry, pine nut, nutmeg / v, nuts

HOLIDAY CHEESE & CHARCUTERIE

prosciutto san danielle, truffle salami, country style pork terrine, duck pate / gf, df

haystack mountain camembert, aged gouda, seawatch cheddar / gf, v

dried fruit, pickled cauliflower, crostini, pita crisp, spelt cracker, whole grain mustard / gf, df, v

WINTER SLIDER STATION

served with cinnamon chile sweet potato waffle fries, cranberry ketchup, quince aioli

HONEY SMOKED HAM

dijon aioli, caramelized pineapple, sweet hawaiian bun / df

DUCK CONFIT

cranberry chutney, apple brussel slaw, sweet potato slider bun / df

ELK SLIDER

smoked cheddar, lettuce, roasted tomato, garlic aioli, pretzel slider bun

WINTER CAPRESE

tuscan kale pesto, roasted tomato, fresh mozzarella, focaccia / v

HOLIDAY SEAFOOD DISPLAY

cocktail shrimp, marinated cracked crab claw, curried green lip mussel, oyster on the half shell

red cocktail sauce, green cocktail sauce, cucumber + black pepper mignonette, tabasco hot sauce, charred lemon

Holiday STATIONS

small plates

chef-prepared small entrée plates, perfect for a holiday party.
Choose up to three per station. Chef-attended.

STUFFED DELICATA SQUASH

quinoa pilaf, piquillo pepper coulis / gf, df, v, vg

PECAN SMOKED SALMON

forest mushroom cream, fennel red potato, asparagus
/ nuts

BRAISED BEEF SHORT RIB

creamed spinach, chive potato pancake, lemon gremolata

CRISPY EGGPLANT

spiced & seared eggplant, red pepper coulis, vegan ricotta,
turmeric couscous / df, v, vg, nuts

HATCH GREEN CHILE BRAISED SHORT RIB

grilled red onion, roasted cauliflower mash, cilantro greens
/ gf

LOBSTER GNOCCHI

cauliflower puree, butter poached lobster, curry roasted carrot
/ shell

SOY GINGER GLAZED CHICKEN TENDERLOIN

soy sriracha, fried shishito, brussels sprout /gf

MAPLE LEAF DUCK BREAST

celeriac puree, roasted baby carrots, pomegranate demi / gf

PEPPERCORN RUBBED BEEF TENDERLOIN

smashed fingerling potato, g&g roasted green bean,
green peppercorn steak sauce, micro salad / gf

SEARED CRAB CAKE

citrus jalapeno power slaw, preserved lemon aioli / gf, shell

BLACK COD + CARROTS

carrot puree, vanilla roasted baby carrot, carrot crumb,
chive oil / gf

KUNG PAO CAULIFLOWER

barrel aged tamari, black vinegar, red pepper, chile de arbol,
ginger, jasmine rice, scallion, peanut / gf, df, v, vg, nuts

CIDER GLAZED PORK BELLY

red wine braised cabbage, fennel apple slaw / gf, df

ARTICHOKE + GOAT CHEESE TORTELLONI

parmesan brodo, blistered cherry tomato, white truffle oil / v



Holiday

BUILD YOUR OWN HOLIDAY DINNER

salad we recommend one or two salads

APPLETINI SALAD

granny smith apple, baby spinach, sugared walnut, red onion, balsamic vinaigrette / gf, df, v, nuts

ARUGULA PEAR SALAD

shaved fennel, bleu cheese crumble, dried cranberry, candied pecan, creamy miso vinaigrette / gf, v, nuts

BEET CUBE SALAD

diced roasted red beat, roasted golden beet crisp, goat cheese crumble, field greens, champagne vinaigrette / gf, v

ROASTED ROOT VEGETABLE SALAD

carrot, parsnip, sweet potato, shallot, golden beet, spiced toasted pecan, dried cranberry, maple dijon vinaigrette / gf, df, v, vg, nuts

NUTCRACKER SALAD

baby arugula, pistachio, pomegranate seed, toasted pepita cracker, poached pear, maple herb dressing / df, v, vg, nuts

ROASTED BUTTERNUT SQUASH & DRIED CRANBERRY SALAD

baby spinach, arugula, goat cheese, pine nut, cider mustard dressing / gf, v, nuts

WINTER MOJITO SALAD

winter greens, dark rum drunken cherry, feta, jalapeno crouton, muddled mint dressing / v

vegetables + sides

we recommend two or three sides

ROASTED GARLIC MASHED POTATOES

herb sweet butter / gf, v

YUKON GOLD & SWEET POTATO GRATIN

shallot, fontina cheese / gf, v

WHITE TRUFFLE & PARMESAN FINGERLING POTATOES

sea salt, cracked black pepper / gf, v

WINTER RISOTTO

butternut squash, leek, mushroom, parmesan / gf, v

PROVENCAL POTATOES

roasted fingerling, sea salt, cracked black pepper, herbs de provence / gf, df, v, vg

GOLDEN CAULIFLOWER POTATO MASH

vegetable stock, turmeric, cream / gf, v

ROASTED BRUSSELS SPROUT & CAULIFLOWER

olive oil, fresh herb / gf, df, v, vg

GREEN BEAN + ROASTED WILD MUSHROOM

cipollini onion, garlic, olive oil, cracked pepper / gf, df, v, vg



Holiday

BUILD YOUR OWN HOLIDAY DINNER

vegetables + sides continued

ROASTED ROOT VEGETABLES

heirloom carrot, parsnip, purple potato, shallot, golden beet,
thyme vinaigrette / gf, df, v, vg

SAUTEED HARICOT VERTS

shallot, butter, lemon, red wine vinegar / gf, v

TUSCAN ASPARAGUS

roasted tomato, pine nut, lemon zest, olive oil, shaved parmesan
/ gf, v, nuts

entree we recommend two entrees

SPINACH, BACON & FONTINA STUFFED CHICKEN BREAST

tomato basil cream sauce / gf

GRILLED BEEF SHOULDER TENDERLOIN

brandy peppercorn sauce / gf

STUFFED PORTOBELLO MUSHROOM

tomato, sauteed spinach, fired roasted pepper, roasted garlic,
parmesan / gf, v

PECAN SMOKED SALMON

forest mushroom cream, potato crisp

APPLE & FONTINA STUFFED CHICKEN BREAST

caramelized apple, fontina cheese, brandy cream sauce,
dried cherry / gf

ARTICHOKE & SPINACH STUFFED CHICKEN

goat cheese, parmesan panko, lemon beurre blanc / gf

CRANBERRY & ORANGE CHUTNEY STUFFED CHICKEN BREAST

caramelized fennel, cumin organic chicken jus / gf, df

KAREN'S MARINATED FLANK STEAK

caramelized sweet onion, teriyaki, brown sugar glaze / df

SALT ROASTED PORK LOIN

roasted grape, sage demi / gf, df

PAN SEARED PACIFIC COD

sweet jalapeno corn, tomato concasse, mozzarella corn sauce,
potato crisp / gf

LEMON THYME & GARLIC ROAST CHICKEN

airline chicken, lemon natural jus / gf, df

BURGUNDY BRAISED SHORT RIB

mushroom, cipollini onion, burgundy wine, beef pan jus / gf, df

SWEET ONION BALSAMIC BRAISED BEEF SHORT RIB

tomato pan jus / gf, df

HERB RUBBED TENDERLOIN

fire roasted tomato demi / gf



Holiday

BUILD YOUR OWN HOLIDAY MENU

composed plated entrée

perfect for a seated dinner event, our chef has created these entrée course plates.

BEEF TOURNEDOS

grilled shoulder tenderloin, winter risotto, demi au poivre, micro basil / gf

CHICKEN ROULADE

corn, spinach & fontina stuffed chicken breast, roasted carrot puree, grilled asparagus, sweet jalapeno corn sauce / gf

GRILLED SALMON

hazelnut romesco, roasted wild mushroom, zucchini potato cake, pea tendrils / nuts

COLORADO BRAISED SHORT RIB

celeriac potato mash, grilled broccolini, natural jus / gf

ROAST VEGETABLE GRATIN

yukon potato, carrot, yellow beet, butternut squash, turnip, coconut milk gratin, roasted cauliflower & brussels sprout, hazelnut romesco, micro arugula / gf, df, v, vg, nuts

PARMESAN CRUSTED ZUCCHINI CAKE

lemon basil creme fraiche, oven roasted tomato / v

LEMON & GARLIC ROAST FRENCH CHICKEN

airline chicken breast, vegetable ragout, chive whipped potato, roasted tomato, lemon natural jus / gf

PAN ROASTED PESTO HALIBUT

kale pesto, braised gigante bean, meyer lemon & mustard cream, pickled red onion, micro arugula / gf

Select a soup and/or salad course, and dessert from our menu to create a full course meal.



Holiday

FULL COURSE MEAL - SAMPLE MENU

first course

BUTTERNUT SQUASH BISQUE

sage crème fraîche, chive / gf, v

OR

DRIED CRANBERRY & MIXED GREEN SALAD

arugula, crushed pistachio, goat cheese, pomegranate vinaigrette / gf, v, nuts

main course

COLORADO BRAISED SHORT RIB

celeriac potato mash, grilled broccolini, natural jus / gf

OR

PECAN SMOKED SALMON

roasted garlic mashed potato, asparagus, forest mushroom cream, potato crisps, micro greens

VEGETARIAN OPTION: CRISPY EGGPLANT

spiced & seared eggplant, red pepper coulis, vegan ricotta, turmeric couscous / df, v, vg

dessert course

FLOURLESS CHOCOLATE CAKE

decadent chocolate cake, fresh seasonal berries, raspberry coulis / gf, v



Holiday

DESSERT BITES

GINGERSNAP SANDWICH

lemon cream / v

CARAMEL APPLE CRISP TARTLET

oat crumble / v

WHITE CHOCOLATE PEPPERMINT BARK

chopped peppermint candy / gf, v

MINI LEMON BLUEBERRY FINANCIER

almond flour cake, lemon glaze / gf, v, nuts

PUMPKIN CANNOLI

pumpkin filling, chocolate drizzle / v

SPECULOOS SNICKERDOODLE SANDWICH

cookie butter cream / v

CHOCOLATE GANACHE SQUARE

peanut butter mousse, chocolate cake, raspberry coulis
/ v, nuts

PUMPKIN CHEESECAKE SQUARE

gingersnap crust / v

GINGERBREAD CAKE POP

cream cheese frosting, white chocolate ganache / v

PECAN TART

spiced whipped cream / v, nuts

PEPPERMINT MOUSSE BROWNIE

chocolate peppermint mousse, white chocolate ganache,
peppermint candy / v

CRANBERRY ORANGE BAR

white chocolate + orange blondie, cream cheese frosting,
dried cranberry / v

HOLIDAY MACARONS

cranberry orange, mocha, gingerbread, mint chocolate, vanilla
/ gf, v, nuts

EGGNOG CHEESECAKE SQUARE

graham cracker crust / v

ESPRESSO FINANCIER

amaretto anglaise / gf, v, nuts

SANTA HAT MERINGUES

peppermint, sugar sprinkles / gf, v

HOLIDAY SUGAR COOKIE TRUFFLE

sugar cookie, white chocolate, holiday sprinkle / v



Holiday

DESSERT JARS, STATIONS + PLATED DESSERTS

dessert jars

SWEET CREAM

sweet cream custard, apple compote /gf, v

MEXICAN HOT CHOCOLATE POT DE CRÈME

smooth chocolate cream, chocolate whipped cream / gf, v, nuts

SUGARED APPLE SHORTCAKE

apple compote, cinnamon shortcake, cream cheese mousse, nutmeg / v

EGGNOG POT DE CRÈME

cranberry rosemary compote / gf, v

STICKY TOFFEE PUDDING JAR

date cake, caramel sauce, mascarpone cream / v

dessert station

SAUTEED BANANA FOSTER DONUT

glazed donut, dark rum, butter, banana, brown sugar, whipped cream / v

CANNOLI BAR

ricotta, vanilla, chocolate, pumpkin, pistachio, chocolate chip, chopped candy, coconut / v, nuts

FUDGE CARVING STATION

chocolate, white chocolate, peppermint, peanut butter, maple, chocolate walnut / gf, v, nuts

FARMERS MARKET APPLE STATION

highlighted with our farmer's market decor accents

APPLES / a variety of apples; presented in wedges on lollipop sticks

DIPS / caramel sauce, hot fudge sauce

TOPPINGS / pecan praline crumble, peanut butter chips, crushed butterfinger, rainbow sprinkles, chopped peanuts, graham cracker crumble, candied bacon, chocolate chips

plated dessert

FLOURLESS CHOCOLATE CAKE

decadent chocolate cake, anglaise, cherry compote / gf, v

RED VELVET CHEESE CAKE

oreo crust, chocolate sauce, vanilla whipped cream / v

GINGERBREAD CAKE

orange cream cheese, sugared cranberry, caramel sauce / v

WARM BREAD PUDDING

toasted pecan, chocolate chip, salted caramel sauce, whipped cream / v, nuts

EGGNOG CRÈME BRULÉE

pomegranate seed, sugared walnut, chantilly / gf, v, nuts



PHOTO CREDIT BRIDGET BURNETT PHOTOGRAPHY



Holiday Decor

SETTING THE SCENE

Find the perfect decorations for any and all holiday celebrations. We have festive decor you'll love that fits perfectly into your home or venue. We will bring your vision to life by incorporating stylish elements, colors, and textures to create just the right atmosphere.

We can design your tabletop or displays which can enhance your food offerings or stand alone as a centerpiece. Deck out your fireplace, bar or cocktail tables. We'll even create custom pieces like tap walls for a memorable experience.

Everything from furniture to linen or lighting. Our team of experienced creative designers, master carpenter, in-house florist team and graphic designer can create unique accents and crafted furnishings for you.

PHOTO CREDIT BROOKE HEATHER PHOTOGRAPHER



Holiday Decor

CENTERPIECES + GRAPHICS

Make your holiday celebration all the more cheerful when you decorate using holiday floral arrangements or centerpieces. Our in-house floral team has you covered with holiday flowers for every occasion and each moment in between!

Add vibrant arrangements to your event using our holiday bouquets to spread festive cheer.

Finally, we are all about the details! We can create custom signs, bar signage and menus. Each and every graphic element is designed with your vision in mind.

